

Claim:

1. A process for preparing shelf stable fruit spread with no added sugar, said process comprising the steps of:
 - (i) preparing fruit pulp by crushing fruits,
 - 5 (ii) incubating the pulp with 0.75-1.25% pectolytic enzyme of enzyme activity 1590 units/ml of PolyGalactouronse and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 2-4 hours at a temperature of 27-40°C to allow pulp to liquefy and thereby lowering the viscosity of the pulp by 60-80%,
 - 10 (iii) heating of the enzyme treated pulp to inactivate the enzyme with proper mixing to attain a temperature of 65-75°C with immediate cooling at room temperature of 27-30°C, followed by filtration through muslin cloth to get strained fruit juice,
 - (iv) concentrating the strained fruit juice by employing vacuum evaporation using thin film evaporator at the temperature of 40-45°C with system pressure (vacuum 22-24 inches) to obtain high total soluble solids (70-72 °Brix) fruit juice concentrate,
 - 15 (v) preparing a less viscous fruit pulp by crushing fruits and incubating the fruit pulp with 0.75-1.25% pectolytic enzyme of enzyme activity - 1590 units/ml of Poly Galactouronse and 17.7 units/gm of Pectin Methyl Esterase at 27-40°C for a period of 20-40 minutes to reduce the viscosity of the fruit pulp by 30-50%, and
 - (vi) mixing required quantity of fruit juice concentrate (20-30%) of step (in vitro fertilization) with the liquefied fruit pulp of step (v) to obtain total soluble solids content from 30-45°Brix, followed by boiling the mixture to get a fruit spread of 20 68-70° Brix.
2. A process as claimed in claim 1 wherein the fruits are selected from jack fruit, papaya, 25 apple, banana, guava and ber (*Zizyphus mauritiana Lamk*)
3. A process as claimed in claim 1 wherein liquefaction of pulpy fruits is done to the extent of 40-70% pulp viscosity reduction by the addition of pectinolytic enzyme viz. Pectinase [Enzyme activity in terms of Polygalacturonase (PG) 1590 units/ml and Pectin methylesterase (PME) 17.7 units/gm] to get the liquefied fruit juice.
- 30 4. A process as claimed in claim 1 wherein the liquefied and filtered fruit juice is subjected to vacuum concentration by using thin film evaporator at the temperature of 40-45°C with system pressure (vacuum 22-24 inches) to obtain high total soluble solids (70-72 °Brix) fruit juice concentrate.

5. A process as claimed in claim 1 wherein mixture of fruit pulp/pulps and concentrates in required proportions is used for preparation of fruit spread of 68°Brix without any added sugar, sweeteners, pectin or gums.
6. A process as claimed in claim 1 wherein the mixture of fruit pulp/pulps and honey in required proportions are used for preparation of fruit spread of 68°Brix without any added sugar, sweeteners, pectin or gums.